

Captain's Welcome Dinner

Caribbean Princess

Appetizers

Grilled Thai Beef Salad

dressed with sesame, cilantro, fresh lime juice and anchovy essence

(V) **Deep Fried Sushi with Bacardi Wasabi Emulsion and Kimchi**

tempura fried vegetable rice roll and spicy marinated cabbage
winning dish of the 6th annual Bacardi bartender & chef cruise competition awarded to Princess Cruises

Warm Oysters over Wilted Spinach in the Half Shell

gratinated with shallots, white wine, cream and dill

Shrimp Cocktail

an American classic with horseradish-spiked cocktail sauce

Soups and Salads

French Onion Soup

baked with gruyere cheese crouton

Clam Chowder with Clamato Juice

smoked bacon, cream and oyster crackers

(V) **Chilled Sweet Corn and Potato Vichyssoise**

flavored with jalapeno, shredded basil and smoked tomatoes

(V) **Butter Lettuce, Curly Endive, Radicchio & Arugula Salad**

choice of homemade and low-fat dressings

(V) **Classic Caesar Salad**

crisp romaine lettuce, caesar dressing, parmesan cheese and herb croutons; anchovies upon request

(V) **Vegetarian**

If you have any food related allergies or special dietary requirements, please make sure to contact only your Headwaiter or the Maitre d'Hotel

** Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Signature Pastas

Available as an appetizer or main course and served with freshly grated parmesan cheese

Farfalle alla Rustica

bow tie pasta with tender veal, morel mushrooms and green peas in cream sauce

- (V) **Fettuccine Alfredo in Crisp Parmesan Basket**
An All-Time Princess Favorite
rich, comforting and entirely satisfying

Main Courses

To enhance the flavors the chef has paired each dish with the freshest sides

Grilled Chili Rubbed Barramundi Steak with Lobster Cream
over white bean & vegetable ragout

Sauteed Garlic Shrimp with Sesame-Soy Glaze
Asian-style wok-fried vegetables and steamed rice

Roasted Chicken Breast Stuffed with Mushrooms
served with natural jus, cauliflower, broccoli, and whipped potatoes

Slow-Roasted Butterflied Lamb Leg with Mint Vinaigrette
on a bed of French fava beans and lyonnaise potatoes

Grilled Medallions of Beef Tenderloin with Madeira-Truffle Demi-Glace
an array of glazed carrots, pattypan & zucchini squash, almond croquettes

- (V) **Crustless Spinach & Potato Flan with Spicy Tomato Sauce**
asparagus spears, zucchini batons, cherry tomatoes and roast potatoes

Grilled Salmon with Herb & Lemon Compound Butter*
vegetables of the day and parsley potatoes

Pan-Seared Corn-Fed Chicken with Thyme Jus
lightly seasoned boneless breast, vegetables of the day and roast potatoes

Princess Half Pound Sirloin Burger*
ground fresh daily, cooked to order, served with gourmet fries and our signature secret sauce

Grilled Spice-Rubbed Tri Tip Roast
marinated choice American beef, slow roasted and grilled, served medium-well with chimichurri or BBQ sauce, broiled tomato & zucchini and steak fries